## **❸** Electrolux

# Pasta Solutions Pasta Station Bain Marie Module

| ITEM #         |  |
|----------------|--|
| MODEL #        |  |
| PROJECT NAME # |  |
| SIS #          |  |
| A1A #          |  |



### Pasta Solutions Pasta Station Bain Marie Module

**168769 (7BMTE1U)** Bain Marie Module 208 V/1p/60z – 7 A

#### **Short Form Specification**

| Item No |  |
|---------|--|
|---------|--|

Unit to be Electrolux Bain Marie Module 168769. Thermostat controlled water temperature (up to 194°F). 304 stainless steel tank to hold standard steam pans 12" x 20" up to 6" deep and 1/2 and 1/3 steam pans up to 6" deep. Pressed tank with rounded corners. Inclined tank design for easy draining, drain in front of unit. The unit to be completely in AISI 304 stainless steel. Hilimit heat protection. IPX 4 splash water protection (NEMA 4 equivalent). Front access to most components

Covered by Electrolux Platinum Star® Service Program twoyear parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



| Approval: |  |  |
|-----------|--|--|

#### **Main features**

- Standard steam pan sized tank, 12" x 20" x 6" max depth.
- 1.5 kW heating element.
- Thermostat controlled water temperature, set water temperatures up to 194°F.
- · Hi-limit heat protection.
- · Inclined tank design for easy draining.
- · Front drain.

#### Construction

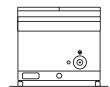
- · Pressed 304 stainless steel tank.
- · All rounded corners in tank.
- · All 21 gauge 304 stainless steel construction.
- · IPX 4 splash water protection (NEMA 4 equivalent).

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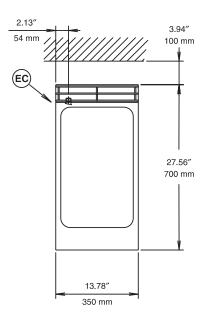
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#### **Pasta Solutions Pasta Station Bain Marie Module**

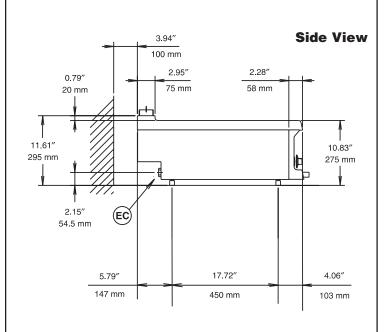
#### **Front View**



#### **Top View**



EC = Electrical connection



#### **Electric**

Supply voltage:

168769 (7BMTE1U) 208 V/1p/60Hz - 7 A

**Connected load:** 1.5 kW

Circuit breaker required

#### Installation

Clearance: 4" (10 cm) from back.

#### **Capacity**

Steam pans: 1 - 12" x 20" x 6" (Max.) Steam Pans - 1/2: 2 - 12" x 10" x 6" (Max.) Steam pans - 1/3 3 - 12" x 7" x 6" (Max.)

#### **Key Information**

Net weight: 33 lbs. (15 kg) **Shipping weight:** 57 lbs. (26 kg) Shipping width: 16.6" (420 mm) Shipping height: 21.2" (540 mm) Shipping depth: 33.2" (820 mm) Shipping volume: 6.7 cu. ft. (0.19 m<sup>3</sup>)

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.